



# Menu

27. - 31. Jan 2025

<p><i>Monday</i></p>	<p><b>Vegan Course:</b> Vegetable stew, rice ③ ④ ⑤  <b>Meat/fish of the day:</b> Rogan josh(indian lamb curry), rice ③  <b>Soup of the day:</b> Asparagus soup</p> <p><i>Fresh and healthy saladbar - Sesamebread, fresh out of the oven</i></p>
<p><i>Tuesday</i></p>	<p><b>Vegan Course:</b> Beetroot patties, quinoa mixture, dill mayo ④ ⑤ ③  <b>Meat/fish of the day:</b> Catfish in mango-jalapeno marinade, potatoes, rootvegetable, spicy mayo ④ ③  <b>Soup of the day:</b> Tom yum fish soup ③ ④ ⑤</p> <p><i>Fresh and healthy saladbar - fivecorn bread, fresh out of the oven</i></p>
<p><i>Wednesday</i></p>	<p><b>Vegan Course:</b> Maroccan chickpeas and vegetables, ③ ④ ⑤  <b>Meat/fish of the day:</b> Porkneck, potatosalad, honey mustard sauce  <b>Soup of the day:</b> Spiced Brokkolí soup ③</p> <p><i>Fresh and healthy saladbar - Garlicbread, fresh out of the oven</i></p>
<p><i>Thursday</i></p>	<p><b>Vegan Course:</b> Saltbaked Rutabaga with barley and Estragon mayo ④ ⑤  <b>Meat/fish of the day:</b> Meatballs in hot'n spicy sauce, rice  <b>Soup of the day:</b> Jerusalem artichoke soup ③ ④ ⑤</p> <p><i>Fresh and healthy saladbar - Timianbread fresh out of the oven</i></p>
<p><i>Friday</i></p>	<p><b>Vegan Course:</b> Oumoh ribs, fries, coleslaw, cocktailsauce ④ ⑤  <b>Meat/fish of the day:</b> Ribs in bbq, fries, cocktailsauce ④  <b>Soup of the day:</b> Cattot and fennel soup ③ ④ ⑤</p> <p><i>Fresh and healthy saladbar - CheeseBread fresh out of the oven</i></p>

Dairy free = ④ Vegan = ⑤ Gluten free = ③